



14 Feb 2020

Menu

Entrée

Hawkes Bay Carved Lamb Cutlet

aged cheddar polenta cake, quinoa tomato salad, aromatic beet root hummus
or

Pork Belly & Scallop

crème calvados emulsion, apple mochi jelly, black garlic aioli

(vegetarian)

Sweet Apple & Shitake

granny smith gel tart, shitake & mixed mushroom study, reduce honey cider

Cleanser

Yuzu & pina colada granita

Main

King Salmon Roulade

*chili egg floss & capsicum lentil salad, fennel daikon,
truffle creamy potatoes mashed, sweet miso mustard citron beurre blanc*
or

Supreme Chicken Breast

*capers zucchini, black linguine, capsicum-tomato and basil salsa,
virgin olive, verbena emulsion*
or

Angus Beef Scotch Medallions

*roasted mixed mushroom, green soya beans, baby fondant potatoes,
shallot balsamic mustard red wine jus*

(vegetarian)

Crepe Parcel of Gardener Bounty

buffalo mozzarella, caponata salsa, lentil, butter potato

Dessert

Valrhona Dulce chocolate & Hazelnut

mascarpone, coffee, summer berries & salted caramel
or

Lychee and Raspberry Bavaoise, Black Current Sorbet

\$68 per person

